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China Releases the National Food Safety Standard for Food Processing Meal

Report Categories:
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Report Highlights:

On December 23, 2016, the National Health and Family Planning Commission (NHFPC) and the China Food and Drug Administration (CFDA) released the National Food Safety Standard for Food Processing Meal (GB14932-2016), which will be implemented on June 23, 2017. This Standard applies to edible meal for food processing; it does not apply to canola (rapeseed) meal or cottonseed meal. A draft of this standard was notified to the WTO as SPS CHN 991 in September 2015. Please note that the comment process has ended and that this standard is considered final.

This report provides an unofficial translation of the standard.

General Information:

BEGIN TRANSLATION

National Food Safety Standard for Food Processing Meal

Foreword

This Standard supersedes GB 14932.1 - 2003 *Hygienic Standard for Edible Soybean Meal*.

In comparison with the GB 14932.1 - 2003, the main changes in the Standard are as follows:

– Changed the standard name to "National Food Safety Standard for Food Processing Meal";
– Revised the scope;
– Added the terms and definitions;
– Revised the sensory requirements;
– Revised the physical and chemical index; and
– Revised the labeling requirements.

National Food Safety Standard for Food Processing Meal

1 Scope

This Standard applies to edible meal for food processing.

This Standard is not applicable to canola (rapeseed) meal or cottonseed meal.

2 Terms and Definitions

2.1 Food processing meal

The protein-containing materials that are used as raw materials for food processing, which are produced from such raw ingredients as beans, grains, nuts and seeds through grease or starch removing (or extracting); such materials include soybean meal, pea meal, broad bean meal, wheat meal, corn meal, rice meal, walnut meal, almond meal, peanut meal, etc.

3 Technical Requirements

3.1 Requirements of ingredients

The ingredients should comply with relevant food standards and regulations.

3.2 Sensory requirements

Sensory requirements should comply with the provisions in Table 1.

Table 1 Sensory Requirements

Item	Requirement	Inspection method
Color and Luster	In proper color and luster it should have in various food processing applications.	Take a sample of appropriate amount, put it in a white plate (porcelain plate or similar container) and then observe its color, luster and status in natural light; smell and taste the sample after cleaning mouth with warm boiled water.
Taste and Smell	Have the taste and smell it should have in various food processing application; no musty and foreign odors.	
Form	The meal should be in the form of pie, loose flake, powder or particle; no visible foreign matters or foreign metal particles.	

3.3 Physical and chemical index

Table 2 Physical and chemical index

Item	Index	Inspection method
Residual solvent [a] mg/kg	≤ 500	GB 5009.262
[a.] Only apply to products produced by the solvent extraction process.		

3.4 Maximum limits of contaminants and mycotoxins

3.4.1 The maximum contaminant limit should comply with the limits of GB 2762[1], wherein the bean meals should comply with the limits of the beans in GB 2762; the grain meals should comply with the limits of the grains and their products in GB 2762, and the nut and seed meals should comply with the limits of nuts and seeds in GB 2762.

3.4.2 The maximum limit of mycotoxins should comply with the limits of GB 2761[2], where the bean meals should comply with the limits of beans in GB 2761, the grain meals should comply with the limits of grains and their products in GB 2761, and the nut and seed meals should comply with the limits of nuts and seeds in GB 2761.

3.5 Food additives

The use of food additives should comply with the provisions in the GB 2760[3].

4 Others

The product label should indicate the production process (e.g. solvent extraction or crushing, etc.)

[1] National Food Safety Standard of Maximum Levels of Contaminants in Foods (GB2762)
[2] National Food Safety Standard of Maximum Levels of Mycotoxins in Foods (GB2761)
[3] National Food Safety Standard for Use of Additives (GB2760)

END OF TRANSLATION